

SHUCKS

SUNDAY MENU

BUCK A SHUCK

£1 OYSTERS

from 1pm-4pm every Sunday
(subject to availability)



SNACKS

SMOKED GORDAL OLIVES	4
PACIFIC OYSTERS 3/6/12	3EA
choose natural, mignonette, or seasonal hot sauce	
TEMPURA OYSTER 3/6	10.5/21
Bowmore 12 ponzu	
CRISPY FRIED WHITEBAIT	8
Sichuan seasoning, crispy chilli mayo	
BBQ PRAWN TACOS	8
sweetcorn, lango mayo, pickles	
SPENWOOD TOPPED TATER TOTS	6
ADD CHIVE CRÈME FRAÎCHE AND HERRING CAVIAR +4	
HAM HOUGH CROQUETTE	5EA
burnt apple purée, zhoug	
GRILLED FLATBREAD	5
Spenwood, wild garlic butter, crispy caper	
ADD CANTABRIAN ANCHOVIES +4	

STARTERS

SHETLAND MUSSELS	
garlic, green chilli, parsley, grilled bread	
AGED BEEF TARTARE	
egg yolk, sourdough crackers	
BBQ SQUID	
cashew satay, pickled mooli, thai basil	
FRESH LINGUINE	
Arbroath smokie cream, herring caviar, chive	
HAND-MADE GNOCCHI	
Wye Valley asparagus, peas, goat's curd, wild garlic pesto	

TWO COURSES £28

THREE COURSES £35

COAST OR ROAST

ROAST MONKFISH TAIL

Koffmann roasties, glazed carrot,
Yorkshire pudding, chive beurre blanc
£10 SUPPLEMENT

ROAST RUMP OF ABERDEEN ANGUS BEEF

Koffmann roasties, glazed carrot,
Yorkshire pudding & gravy

MAINS

SOLE MEUNIÈRE (ON THE BONE)

brown butter, parsley, caper

BROWN BUTTER POACHED COD

Wye Valley asparagus, Jersey royals,
smoked trout roe sauce

BBQ CELERIAC

soy caramel glaze, mushroom, roast cep sauce

SIDES

ALL £5

KOFFMANN FRIES/FAT CHIPS

ADD SPICY MAYO OR TRUFFLE MAYO +2

KOFFMANN ROAST POTATOES

PEAS À LA FRANÇAISE

gem lettuce, smoked bacon

SMOKED POTATO PURÉE

ADD BLACK TRUFFLE +5

BBQ HISPI CABBAGE

smoked almond romesco

CRISPY POTATOES

'nduja, Arbroath smokie cream

GEM LETTUCE SALAD

pickled shallots, ranch dressing

Please inform your server if you have any allergies or dietary requirements. A discretionary service charge of 12.5% will be included